

HUMMUS

served with our house bread

CLASSIC

paprika, olive oil, vegetable crudité / 13.95

SMOKY GARLIC

ceci, aleppo & urfa pepper,
preserved lemon / 14.95

ASPARAGUS & PEA

carrot, fava bean, radish,
pickled fresno / 16.95

SPICY LAMB RAGU*

braised lamb shoulder, harissa / 18.95

AVOCADO

applewood smoke, strawberry, gooseberry,
jalapeño, cilantro / 16.95

CRISPY SHORT RIB HUMMUS*

grilled onion, sherry, beef jus / 18.95

SPREADS

WHIPPED FETA

crushed pistachio, aleppo,
olive oil, lemon zest / 14.95

CHARRED EGGPLANT

house yogurt, lemon,
california olive oil / 14.95

MUHAMMARA

roasted pepper, isot chili, walnut,
pomegranate molasses / 14.95

JAPANESE SWEET POTATO

miso, poblano, sesame, honey / 16.95

COLD MEZZE

MARINATED OLIVES & FETA

pickled cauliflower & onion,
sweety drop pepper, marcona almond,
orange zest / 13.95

CHILLED CUCUMBERS

cashew cream,
dukkah, pickled fresno,
mint relish / 14.95

GREEK VILLAGE

vine ripened tomato,
persian cucumber, red onion,
kalamata olive, bell pepper,
feta, greek vinaigrette / 16.95

HOUSE-MADE STRACCIATELLA

grilled asparagus, smoked marcona
almond, asparagus vinaigrette / 20.95

RAW

SEARED AHI TUNA*

pomegranate, jalapeño,
nuoc cham / 19.95

TRUFFLED SALMON*

fried leek, roasted garlic,
sherry, cilantro / 21.95

YELLOWTAIL*

texas citrus, kumquat, radish,
jalapeño, crispy rice / 22.95

MEDITERRANEAN BUTCHER

HEIRLOOM

CHICKEN THIGH

swiss chard, piquillo pepper,
roasted butternut squash,
morita chicken jus / 22.95

PORK BELLY*

harissa honey, swiss chard,
calabrese vinaigrette / 28.95

BRAISED

BEEF SHORT RIB*

parmesan polenta, tamarind,
pomegranate date glaze / 32.95

SHAWARMA-SPICED

PRIME SKIRT

STEAK FRITES*

za'atar, feta,
berbere red wine jus / 38.95

CHAR-GRILLED

LAMB CHOPS*

blistered broccolini,
garlic yogurt, pistachio &
mint gremolata / 49.95

HOT MEZZE

CRISPY POTATOES

mizithra, rosemary,
scallion crema / 11.95

GREEN FALAFEL

avocado tzatziki, garlic tahini,
jalapeño / 12.95

BRUSSELS SPROUTS

almond & cashew dukkah,
harissa honey / 13.95

ROASTED CAULIFLOWER

labneh, aleppo, harissa honey / 18.95

HOT HONEY HALLOUMI

crispy garlic dukkah / 18.95

BRAISED LAMB ORZO

pomegranate, pine nut,
lamb jus / 21.95

SEAFOOD

PISTACHIO CRUSTED HALIBUT*

turmeric couscous, green olive,
chimichurri / 27.95

JUMBO LUMP CRAB CAKES*

garlic, shallot, lemon, frisée,
kale & dill remoulade / 32.95

GRILLED BRANZINO*

roasted tomato, garlic, lemon,
texas pecan pesto / 32.95

KEBABS

served with basmati rice

GRILLED MUSHROOM

portobella, oyster,
sherry vinaigrette, zhoug / 20.95

GRILLED CHICKEN

yogurt marinade, sweet pepper,
zhoug / 20.95

LAMB & BEEF KEFTA*

lemon, olive oil, tzatziki / 21.95

GRILLED SALMON*

sweet pepper, red onion,
lemon, olive oil, zhoug / 24.95

BEEF TENDERLOIN*

bell pepper, cipolini onion, zhoug / 32.95

DESSERT

FROZEN GREEK YOGURT

olive oil, sea salt / 8.95
lemon meringue / 9.95

STICKY DATE CAKE

medjool date, sumac, whiskey caramel,
whipped cream / 10.95

CHOCOLATE CHOCOLATE CAKE

isot chili, chocolate sauce,
whipped cream / 11.95

BASQUE CHEESECAKE

whipped cream / 12.95

PISTACHIO PANNA COTTA

orange granita, calamansi / 12.95

*consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of foodborne illness.